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Tony Roma's Blue Ridge Smokies Sauce

Of the four famous barbecue sauces served on those delicious, tender ribs at Tony Roma's, this is the only one that wasn't cloned in the third book, Top Secret Restaurant Recipes. This sweet, smoky sauce is great on pork spareribs cooked with the technique found on page 298 of the book, or you can use it on a recipe of your own that includes pork or beef ribs, even chicken. Now Tony Roma's sells each of its four barbecue sauces at the restaurant chain, separately, or in gift sets of four. But if you don't have a Tony Roma's near you, this is the only way to get that one-of-a-kind

barbecue taste at home.

1 cup ketchup 1 cup red wine vinegar
1/2 cup brown sugar 1/4 cup molasses 1
1/2 teaspoons liquid smoke 1/2 teaspoon
salt rounded 1/4 teaspoon black pepper
1/4 teaspoon garlic powder 1/4
teaspoon onion powder

1. Combine all of the ingredients in a medium saucepan over high heat, and whisk until smooth. 2. Bring sauce to a boil, then reduce heat and simmer uncovered for 30-40 minutes or until sauce has thickened. Use on pork spareribs — as cooked with the method from the book Top Secret Restaurant Recipes — or any of your beef, pork or

chicken recipes. Makes 1 1/2 cups.